

SOCIAL Dining

ENTRÉES

Oysters Natural, Mignonette Dressing,7ea Lemon	
Oysters Kilpatrick, Spicy Tomato Dressing,8ea House Smoked Bacon	
Onion Tarte Tatin, Goats Cheese, Thyme,25 Red Wine Vinegar Reduction	
Hawkesbury Calamari Fritti, Chili Salt,28/38 Roasted Garlic Aioli	
Seared Scallops, Burnt Sweetcorn,29 Spanner Crab, Sweetcorn Cream, Shiso	
BBQ Split King Prawns, Oregano, Garlic,29 Chilli, Parsley	
'Nicoise Salad' Albacore Tuna,27/37 Baby Potatoes, Tomatoes, French Beans, Cucumber, Green Olive Tapenade, Quail Egg	
Wagyu Beef Bresaola, Parmesan Wafer,29 Truffle Mayo, Micro Salad, Crumbed Egg	
Hand Cut Steak Tartare, Cornichons,29/44 Capers, Eschalots, Hens Yolk, Potato Crisps	

MAINS

Vegetables Provençal, Braised Chickpeas,35 Brick Pastry, Smoked Eggplant, Olive Ash	
Battered Deep Sea Cod, Mushy Peas,36 Tartare Sauce, Fat Cut Chips	
Market Fish, Baby Peas, Broad Beans,45 Burnt Broccolini, Spinach Cream	
Roasted Spatchcock, Romesco, Olives,46 Onions, Guindillas, Pedro Ximenez	
Pork Cutlet Milanese, Potato Purée,44 Sage & Caper Butter	
Charred Lamb Shoulder, Burnt Leeks,45 Borlotti Beans, Dutch Carrots, Lamb Reduction	
'French Dip Sandwich' Angus Scotch Fillet,32 Grilled Onions, Dijonnaise, Gruyere Cheese, Au Jus, Potato Bun, Fat Cut Chips	
180g 'Steak Frites' Wagyu Flat Iron Steak45 MBS4+, Diane Sauce, Shoestring Fries	
180g Pasture Fed Tenderloin MBS2+,59 Paris Mash, Watercress, Madeira Jus	

PASTA SELECTION

Gnocchi Acqua Pazza
*NZ Snapper, Tomatoes, Garlic, Chili,
Basil, Sugo, Pangrattato*

Ricotta Ravioli
*Zucchini, Broad Beans, Sofrito, Lemon,
Pecorino Romano*

Paccheri Pasta
*Lamb Shoulder Ragù, Cime di Rapa,
Grana Padano*

36

BUTCHER'S CUT

*Chef's selection of the finest cut meat straight
from our butcher.*

Market price.

SIDES

Salt & Vinegar Onion Rings15	
Fat Cut Chips, Rosemary Salt15	
Paris Mash15	
Market Vegetable Panache,15 Toasted Almonds, Sea Salt	
Witlof, Curly Endive, Pear, Walnuts,15 Gorgonzola Dressing	

DESSERT

Affogato14/24	
Daily Dessert Special - <i>Ask Your Server</i>18	
Australian and International Cheeses,36 Fig and Walnut Jam, Dulce de Batata, Lavosh	

Groups of 8+ incur a 10% Gratuity

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SOCIAL *Dining*

AVAILABLE
FOR GROUPS
OF 10
OR MORE

SET MENU

\$75 for 2 Courses | \$85 for 3 Courses

ENTRÉES

Onion Tarte Tatin, Goats Cheese, Thyme, Red Wine Vinegar Reduction
Hawkesbury Calamari Fritti, Chili Salt, Roasted Garlic Aioli
BBQ Split King Prawns, Oregano, Garlic, Chili, Parsley
Wagyu Beef Bresaola, Parmesan Wafer, Truffle Mayo, Micro Salad, Crumbed Egg

MAINS

Vegetables Provençal, Braised Chickpeas, Brick Pastry, Smoked Eggplant, Olive Ash
Market Fish, Baby Peas, Broad Beans, Burnt Broccoli, Spinach Cream
Pork Cutlet Milanese, Potato Purée, Sage & Caper Butter
180g Pasture Fed Tenderloin MBS2+, Paris Mash, Watercress, Madeira Jus* +\$10

DESSERT

Chef's Seasonal Dessert
Australian and International Cheeses, Fig and Walnut Jam, Dulce de Batata, Lavosh
White Chocolate Panna Cotta, Sour Cherry Compote, Chocolate Biscotti
Groups of 8+ incur a 10% Gratuity

SIDES

*Herb Roasted
Potatoes*

*Market Vegetable
Panache, Toasted
Almonds, Sea Salt*

FEASTING MENU

48 Hours notice required | \$85 per person

SHARED STARTERS

Hawkesbury Calamari Fritti, Chili Salt, Roasted Garlic Aioli
Ox Heart Tomato, Stracciatella, Prosciutto, Basil, Caramelized Red Wine

SHARED MAINS (CHOOSE 2)

Bone-in Ribeye, Roasted Garlic, Red Wine Jus
Whole NZ Flounder, Burnt Butter, Capers, Lemon
Grilled Pork Scotch Fillet, Apple Marmalade, Sage
Roasted Cornfed Chicken, Bread Sauce, Watercress

SHARED DESSERT

Tiramisu
Australian and International Cheeses, Fig and Walnut Jam, Dulce de Batata, Lavosh
Groups of 8+ incur a 10% Gratuity - Feasting menu requires 48hrs notice.

SIDES

*Herb Roasted
Potatoes*

*Market Vegetable
Panache, Toasted
Almonds, Sea Salt*

Vegetarian options available on enquiry